California Firm Recalls Ground Beef Products Due to Possible E. coli O157:H7 Contamination

Recall Release FSIS-RC-031-2008 CLASS I RECALL HEALTH RISK: HIGH

Congressional and Public Affairs (202) 720-9113 Peggy Riek

WASHINGTON, Aug. 11, 2008 - Renna's Meat Market, a Fresno, Calif., firm is recalling approximately 780 pounds of ground beef products that may be contaminated with *E. coli* O157:H7, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

The following products are subject to recall: [View Label, PDF Only]

• Various sizes of ground beef products bearing the establishment number "EST. 27365" inside the USDA mark of inspection.

The ground beef products were distributed to several restaurants and were available for direct purchase to consumers at retail establishments in the Fresno, Calif., area. These recalled products were packaged from Aug. 1, 2008, through Aug. 8, 2008, and consumers may have purchased these ground beef products between Aug. 5, 2008, and Aug. 9, 2008.

The problem was discovered by FSIS routine microbiological testing. FSIS has received no reports of illnesses associated with consumption of this product. Anyone with signs or symptoms of foodborne illness should consult a medical professional.

Consumers are urged to check their refrigerators and freezers and discard the product or return the ground beef products for a refund.

E. coli O157:H7 is a potentially deadly bacterium that can cause bloody diarrhea, dehydration, and in the most severe cases, kidney failure. The very young, seniors and persons with weak immune systems are the most susceptible to foodborne illness.

FSIS advises all consumers to safely prepare their raw meat products, and only consume ground beef or ground beef patties that have been cooked temperature of 160° F. The only way to be sure ground beef is cooked to a high enough temperature to kill harmful bacteria is to use a thermometer to measure the internal temperature.

Media and consumers with questions about the recall should contact company Owner Joe Renna at (559) 304-2852.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.